

BAKED BISCUIT WREATH



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
Market item	Refrigerated Biscuits	1 can
432061	Gordon Choice Pure Olive Oil	2 Tbsp.
460095	Primo Gusto® Imported Shredded Parmesan Cheese	½ cup + 1 Tbsp.
780995	Primo Gusto Whole Milk Mozzarella Cheese	2 cups
512265	Primo Gusto Part-Skim Milk Ricotta Cheese	1 cup
329401	Spinach	¾ cup
577552	Mayonnaise	¼ cup
224839	Trade East® Garlic Powder Spice	2 Tsp.
424307	Kosher Salt	1 Tsp.
430196	Trade East Crushed Red Pepper	to taste

Preparation Instructions

Wash hands.

Preheat the oven to 350°F.

Cut biscuits in half and then roll into balls. Next, arrange in a ring inside place an oven-proof skillet seam side down. Brush biscuits with olive oil and sprinkle with 1 tablespoon Parmesan.

In a large bowl, mix together mozzarella, ricotta, spinach, Parmesan, mayonnaise, garlic powder, and salt

Add the dip into center of skillet and sprinkle with red pepper flakes.

Bake until warmed through, bubbly, and golden, about 25 to 30 minutes. Serve warm.